



**Personal Protective Equipment (PPE)**


The following PPE is recommended to be worn during the dispensing of chemicals and changing of any chemical containers.



Apron




Gloves




Goggles

The following PPE is recommended to be worn during cleaning.



Apron



Gloves


**Important**

This method is only for external and removable parts. For the cleaning of the internal pipework and tanks, follow the manufacturers instructions.

Only authorised or correctly supervised persons may clean machinery.

Take care of hot surfaces.

If item needs to be cleaned during the day on an “as required” basis, please refer to the Cleaning Method Guidance, 1 Stage Cleaning document.

Clean Pro+ Product	Dosing	Application
<p><b>* Kitchen Cleaner</b></p> 	<p>60 -120 ml per 5 litres of water 30 – 60 ml per trigger spray</p>	 
<p><b>* Detergent Disinfectant</b></p> 	<p>30 ml per trigger spray</p>	
<p><b>Fast Acting Antibacterial Cleaner &amp; Disinfectant</b></p> 	<p>Ready to use</p>	

**Cleaning Method**

- 1 Isolate from electrical supply.
- 2 Remove drip tray and all removable external surfaces.
- 3 Place removed parts into a solution of Kitchen Cleaner in a wash sink.
- 4 Scrub parts as necessary and allow to drain dry on a clean surface.
- 5 Wipe machine body with Kitchen Cleaner solution.
- 6 Spray all cleaned surfaces with a fine mist of Detergent Disinfectant or Fast Acting Antibacterial Cleaner & Disinfectant solution.
- 7 Re-assemble machine.
- 8 Allow the surfaces to air dry for the minimum time indicated on the label.

\* These products are also available as a 1 litre concentrate and a 1 litre ready to use.